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Abelle, Elzear (pat.)	4	0.6	Fries, J. A.	11	2.8	Lorenz, K.	5	0.6
Abrahamson, L.	5	0.7	Fujimaki, Masao	3	0.35	Love, R. M.	7	2.00
Ackman, R. G.	15	4.19	Fukumi, Toru	8	2.9	--	3	0.35
Albone, Eric S.	23	9.19	Gajan, Raymond J.	17	7.0	Mack, James P.	15	5.112
Alldredge, Alice L.	25	9.19	--	17	7.42	Mackie, I. M.	19	7.9
Allen, Donald R.	27	9.3	Garcia, N. G.	7	2.00	Malins, Donald C.	19	7.9
Allen, W. V.	8	2.02	Gharardi, Stefano	14	3.331	Mann, Thomas A.	28	9.6
Ando, Yoshiaki	10	0.5	Chittino, Pietro	23	9.16	Marton, Joseph	24	9.19
Anonymous	5	0.7	Gnoth, W. (pat.)	29	2.3	Marton, Terezia	24	9.19
--	6	0.6	Gonzales, J. G.	20	7.599	Mars, John W. (pat.)	24	9.19
--	6	0.6	Graham, D. N.	11	2.8	Masuda, Yoshiro	28	9.2
--	9	2.4	Groot, C.	21	9.12	McAniff, John	22	9.16
--	12	3.12	Guidi, Gabriele	14	3.331	McNeill, David C. (pat.)	22	9.16
--	12	3.12	Guilbault, George G.	23	9.19	McNeerney, John J.	11	0.118
--	13	3.2344	Gusev, A. G.	26	9.19	Medcalf, D. G.	17	6.85
--	13	3.2344	--	26	9.19	Medine, W.	16	4.4
--	13	3.30	Halot, D.	16	4.64	Mencacci, Samuel A. (pat.)	14	3.331
--	13	3.3349	Hanson, Roland C.	1	0.118	Mencel, R. (pat.)	29	2.3
--	16	4.64	Haq, M. A.	7	2.00	Messiah, Shouky N.	21	9.125
--	16	4.64	Haper, Foye E. (pat.)	29	2.3	Millet, Ingrid (pat.)	29	8.9
--	22	9.19	Hastensen, H. (pat.)	11	3.12	Mitchell, Patrick H.	27	9.3
Arcarese, Gaetano	23	9.16	Hazeleigne, William	25	9.19	Morita, Makio	3	0.35
Bails, Jack D.	25	9.19	Henriou, A.	18	7.42	Morte, G. A.	9	2.119
Bauernfeind, J. C.	17	5.122	Hillier, Albert J.	8	2.112	Nakamura, Masayoshi	8	2.9
Bender, A. E.	3	0.32	Hodge, John D., Jr. (pat.)	2	0.3	Nakamura, Ryo	3	0.35
Bitzky, Margaret R.	6	0.5	Hoffman, Paul (pat.)	2	0.3	Nockolds, Clive E.	4	0.321
Book, S. (compiler)	29	9.6	Hooper, S. N.	15	4.19	Oborah, E. V. (pat.)	4	0.6
Bradshaw, Ralph A.	4	0.321	Horton, Howard F.	26	9.19	Otness, J. S.	17	6.85
Brammaes, F. (chm.)	13	3.230	Hov, H. (pat.)	11	3.12	Pariser, E. R. (compiler)	29	9.6
Brown, A. V. (pat.)	4	0.6	Hubbard, W. D.	19	7.6	Farrish, Joys P.	26	9.19
Brunby, P. E.	16	4.90	Hunter, Judith M.	23	9.19	Fearcy, William G.	21	9.11
Burns, J. J.	5	0.4	Ichihata, H. (pat.)	14	3.7	Fechatina, V. I.	12	3.12
Burton, Dennis T.	25	9.19	Issenberg, Phillip	19	7.599	Petrie, J. T.	13	3.3349
Buseck, Peter R.	1	0.118	Iverson, John L.	21	8.8	Pirazi, Dullio	14	3.331
Cairns, John, Jr.	25	9.19	Johnson, David L.	6	0.9	Pirazzoli, Pietro	14	3.331
Carisano, A.	18	7.42	Jones, Alma H.	10	2.3	Poycky, F. T.	9	2.05
Castle, Emory N.	26	9.19	Jones, John M., Jr. (pat.)	25	9.19	Prosser, A. R.	19	7.6
Cetron, Marvin J.	27	9.2	Jones, Kenneth A.	14	3.2	Ralph, Christine A.	27	9.2
Chen, Ian-Bo	1	0.32	Junge, B.	14	3.2	Ravagnan, Gino	23	9.16
Chernyshev, V. M.	14	3.239	Kart, Andrew E.	1	0.117	Reichert, J. E.	14	3.330
Chernysheva, V. M.	20	7.9	Ketchen, K. S.	23	9.19	Reimold, W. V.	16	4.9
Chervassus, F.	10	2.43	Knight, H. Gary	28	9.3	--	16	4.9
Coffee, Carole J.	4	0.321	Koch, J.	12	2.43	Rhead, Michael M.	16	4.90
Conney, A. H.	5	0.4	Kornreich, Mary R.	19	7.599	Ribe, M.	23	9.19
Daghetta, A.	18	7.42	Kozima, T. T.	22	7.85	Roberts, A. C.	18	7.42
DeKitter, E.	17	5.122	Kretsinger, Robert H.	4	0.321	Robisch, Paul A.	11	3.12
Dick, Richard J.	8	2.113	Lacey, Robert E.	11	0.12	Roels, Oswald A.	7	2.02
D'Itri, Frank M.	25	9.19	Lamprecht, Engela	4	0.12	Rodrigues, J. de A.	15	5.112
Donaldson, Barbara A.	19	7.9	Lang, E.	16	4.9	Rohwedder, W. K.	11	3.17
Donaldson, Henry A.	21	9.11	--	17	7.42	Ross, R. T.	2	0.117
Durley, Kenneth E.	7	1.0112	Larry, Damon	17	2.00	Safronova, T. M.	20	7.599
Dutrieux, L.	14	3.231	Lavety, J.	7	0.36	Sakamoto, Masakatsu	13	3.330
Dutton, H. J.	2	0.117	Lederis, K.	12	3.12	Sato, Teruhiko	12	3.12
Eglinton, Geoffrey	23	9.19	Lippardini, Luigi	12	3.12	--	12	3.12
Eklund, M. W.	9	2.05	Lopez Estragay, Monica	18	8.4	--	12	3.12
Evans, Nigel C.	23	9.19	--	18	8.4	--	12	3.12
Evans, Ronald J.	25	9.19	--	18	8.4	--	12	3.12
Findenegg, J.	24	9.1	--	18	8.4	--	12	3.12
Fischer, M. R.	4	0.5	--	18	8.4	--	12	3.12

Evans, Ronald J.	25	9.19	Lederis, K.	4	0.36	Safronova, T. M.	13	3.330
Findenegg, J.	24	9.1	Lipparini, Luigi	12	3.12	Sakamoto, Masakatsu	12	3.12
Flannery, M. S.	24	0.3	Lo, Teh C.	1	0.117	Sato, Teruhiko	12	3.12
			Lopez Estr.egaray, Monica	18	8.4			